



HAWAIIAN SWEET POTATO SOUP

Ingredients:

- 1 tbsp extra virgin olive oil
- 1 tbsp butter
- 4 stalks spring onions, chopped
- 2 cloves garlic, crushed
- 1 large Hawaiian sweet potato, peeled & diced 2.5cm
- 2 cups chicken or vegetable stock
- 2 cups water, more or less to desired consistency
- ¼ cup unsweetened Thai coconut milk
- Sea salt & freshly cracked black pepper to taste
- Chopped fresh coriander leaves to garnish

Method:

- Melt butter in a saucepan with a drizzle of olive oil.
- Sweat spring onions and garlic over low heat until soft and almost golden.
- Add the potatoes, stock, water and salt and bring to a boil.
- Lower heat and simmer for 20 minutes or until potatoes are tender.
- Add coconut milk and remove from heat, puree with hand blender until smooth.

To Serve:

- To serve ladle into soup bowls and garnish with ground black pepper and coriander. Serve hot or chilled.
- Serves 4.